

PATENT

Case SU-7275

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

ERIC W. LIIMATTA	}
SERIAL NO.: 10/603,130	}
FILED: JUNE 24, 2003	}
MICROBIOCIDAL CONTROL IN THE PROCESSING OF POULTRY	} } }

Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313-1450 Sir:

## SECOND SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT

Enclosed herewith for consideration by the Examiner is a Second Supplemental Information Disclosure Form PTO/SB/08A together with a copy of each document listed thereon.

Respectfully Submitted,

John F. Sieberth Reg. No. 17,704

Associate Attorney of Record

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> Second Supplemental (use as many sheets as necessary)

Sheet of

Complete if Known				
Application Number	10/603,130			
Filing Date	June 24, 2003			
First Named Inventor	Eric W. Liimatta			
Group Art Unit				
Examiner Name				
Attorney Docket Number	SU-7275			

		OTHER PRIOR ART NON PATENT LITERATURE DOCUMENTS	
Examiner Initials*	Cite No. <sup>1</sup>	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T²
	L-17	Blaser, Martin J., et al., "Inactivation of <i>Campylobacter jejuni</i> by Chlorine and Monochloramine", Applied and Environmental Microbiology, vol 51, no. 2, 1986, ppg 307-311.	
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	L-28	Tamblyn, K.C., et al., "Utilization of the Skin Attachment Model to Determine the Antibacterial Efficacy of Potential Carcass Treatments", Poultry Science, 1997, vol 76, ppg 1318-1323.	
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				First Named Inventor	Eric W. Liimatta	
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Sheet	2	of	2	Attorney Docket Number	SU-7275	

OTHER PRIOR ART NON PATENT LITERATURE DOCUMENTS				
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L-32	Vissers, Margret C.M., et al., "Fatty acid chlorohydrins and bromohydrins are cytotoxic to human endothelial cells", Redox Report, vol 6, no. 1, 2001, ppg 49-55.			
L-33	Wabeck, Charles J., "Methods to Reduce Microorganisms on Poultry", Broiler Industry, December 1994, ppg 34, 36, 38, 40, 42.			
L-34	Yang, Hong, et al., "Survival and Death of Salmonella Typhimurium and Campylobacter jejuni in Processing Water and on Chicken Skin during Poultry Scalding and Chilling", Journal of Food Protection, vol 64, no 6, 2001, ppg 770-776.			
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